



CANTINA OFFIDA

Rosso Piceno DOP Superiore

Characteristics

Production Area:	Offida
Altitude:	300 m
Type of soil:	Clay
Grapes:	70% Montepulciano, 30% Sangiovese
Training system:	Spurred cordon
Harvest:	Early October
Fermentation:	In stainless steel tanks at controlled temperatures between 24-26°
Aging:	18 months in large barrels
Refinement:	6 months in bottle
Alcohol content:	13.50%



Piceno DOP Superiore from Cantina Offida is produced only in the best vintages with 70% Montepulciano and 30% Sangiovese, and it ages in 5000 liters barrels for about one year and a half. The production area is limited to few villages around Offida: these territories have in fact similar soil and climate characteristics: vineyards on steep hills; clay terroirs, mostly exposed to the south; particularly sunny areas, suitable to the good maturation of the grapes. The wine that comes from these lands is slightly tannic, powerful but smooth, with a very good structure.